



# PRIVATE DINING LUNCH MENU

## £21.95

SOUP OF THE DAY (v)

With warm roll

TERIYAKI CHICKEN WINGS

HONEY GLAZED PORK CHIPOLATA SAUSAGES

Wholegrain Arran mustard mayonnaise

ROASTED RED BELL PEPPER & GARLIC HOUMOUS (v)

Toasted pitta bread & herb oil dressed rocket salad

SCOTTISH COLD SMOKED SALMON

Creme fraiche & a lemon wedge

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BEER BATTERED HADDOCK

Served with fries, crushed garden peas & lemon mayo tartar sauce

METROPOLITAN BURGER

Served on a toasted brioche bun with lettuce and tomato, red cabbage coleslaw and fries

GRILLED HARISSA SPICED CHICKEN BREAST

With soft herbs, red onion & dried fruits, couscous, honey & yogurt dressing

ROASTED BUTTERNUT SQUASH, CHICKPEA & COCONUT CURRY (V)

With spring onion & spinach & served with tempura chilli crisps

(add chicken)

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TRIO OF SORBET

With a prosecco & mixed berry compote

CLASSIC BANANA SPLIT

Banana, whipped cream, vanilla ice cream, toffee sauce & chocolate dust

DARK CHOCOLATE & ORANGE TART

With clotted cream & clementine syrup

PAVLOVA

Filled with vanilla scented cream, red berries & crushed pistachio nuts